

Red Chile Chicken or Turkey

Makes: 50 Servings

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Ingredients	Weight	Measure
Olive oil		3 Tbsp
Garlic, fresh		3 Tbsp
Flour		3/4 cup
Red chile, mild, ground		2 cups
Water or vegetable stock		3 qt
Salt		1 Tbsp
Pepper		1/2 tsp
Oregano		1/2 tsp

Nutrition Information	
Nutrients	Amount
Calories	94
Total Fat	4 g
Saturated Fat	1 g
Cholesterol	32 mg
Sodium	621 mg
Total Carbohydrate	2 g
Dietary Fiber	0 g
Total Sugars	N/A
Added Sugars included	N/A
Protein	11 g
Vitamin D	N/A
Calcium	2 mg
Iron	1 mg
Potassium	N/A
N/A - data is not available	

Chicken, cooked, diced	5 lb 4 oz
Turkey, cooked diced	6 lb 4 oz

Directions

1. In a large heavy bottomed pot, heat oil and garlic until sizzling, but not browned.
2. Add the flour and whisk constantly for one minute more.
3. Add the chile, and cook briefly, stirring constantly. Remove from the heat.
4. Slowly whisk in the water or stock. Return the pot to the heat and bring the sauce to a low boil. Simmer about 45 minutes, until thickened.
5. Stir in the salt, pepper, and oregano.
6. Add the cooked chicken to the red chile sauce and let simmer for about 10 minutes before serving.
7. CCP: Cook to 41 degrees F or lower within 4 hours.

Source: National Food Service Management Institute